

TORRANCE THEATRE

6:30—Performances—8:30

Tonight and Tomorrow— Claude Gillingwater and Jacqueline Gadsen in "A Chapter In Her Life"

A great story—a great director—a great production—a great cast—and a great picture "Telephone Girl" Series No. 4 BABY PEGGY in "Such Is Life"

Thursday and Friday, Sept. 11, 12 HOOT GIBSON in "BLINKY"

The smiling fighting King of the Outdoors BABY PEGGY in "Stepping Stone" NEWSYENTS

Saturday, Sept. 13 Fred Thomson in

"North of Nevada"

The big Western Comedy Drama with a big well known cast "The Fortieth Door" Serial Chapter 3. Aesop's Fables Cartoon

WE MEET SAN PEDRO HERE WEDNESDAY NIGHT THE AMERICAN

A SOUND & ESTABLISHED COMPANY OFFERS 6 7/8 Preferred Stock at \$97.50 SOUTHERN CALIFORNIA GAS CO 306 South Catalina St. Redondo Beach, Calif.

IN THE POINT OF SPECIALIZED SERVICE

WE STRIVE TO MAKE OUR SERVICE TO YOU—

A SPECIALIZED SERVICE

INDIVIDUAL TO EVERY PATRON TO MEET HIS PARTICULAR NEED—

IT WILL MEET YOURS

First National Bank

—the service distinctive

Service Plus

COMFORT and SAFETY

1115 Miles of Standard Gauge Track, closely connecting practically all important Southland Cities with—

CONVENIENT - DEPENDABLE and ECONOMICAL Service

Many Delightful Week-End Trips to Beach and Mountain Resorts, Parks and Picnic-grounds may be made via our lines.

Ask Agents or Information Bureaus concerning Fares and Train Schedules

PACIFIC ELECTRIC RAILWAY

Chas. H. Mueller, Agt. Phone 20

!!!! OUR WANT ADS. GET RESULTS !!!!

WIFE SAVERS BY MRS. MARY MORTON

TO REMOVE CREASES FROM CLOTHES

Articles of wearing apparel which have been packed away for some time should be hung in the bathroom over steaming hot water. The steam will entirely remove the creases, after which they can be pressed in the usual way.

Macaroni with Stuffed Tomatoes. Put one package of elbow macaroni in three quarts of boiling salted water, cook until tender, which will generally take about ten minutes; stir occasionally. The macaroni in colander and shake until thoroughly drained. Next start to cook in cold or merely warm water.

Method: Cut top off eight ripe tomatoes and scoop out centers. Melt three tablespoons butter, add two tablespoons flour, gradually add one cup milk; stir constantly; one-half cup cheese. Mix. Fill tomatoes with the mixture, cover with bread crumbs. Bake in moderate oven until tomatoes are cooked, taking care that they do not break. (Pricking tomatoes with a pin helps to hold tomatoes firm). Place remainder of cooked elbow macaroni in the center of the platter, surround with baked tomatoes. Garnish with hard-boiled eggs and parsley.

Apple Omelet.—Eight large apples, four eggs, one cup sugar, one tablespoon butter, spice to taste. Stew apples and mash fine, add butter and sugar. When cold add eggs well beaten, then bake brown.

Corn Fritters.—One cupful of corn, one cupful of milk, yolks of two eggs beaten, three heaped tablespoonfuls of flour sifted with one teaspoon of salt and a dash of pepper. Beat the whole together, add the whites of the two eggs beaten stiff. Mix lightly and quickly and fry in hot fat.

Macaroni in Tomato Cases.—Eight tomatoes, one cup boiled macaroni, one cup white sauce, one-half teaspoon salt, one-half cup grated cheese, one tablespoon chopped ham. Cut tops off tomatoes and scoop them out; fill with macaroni, white sauce, salt and pepper, some of the scooped out tomato, and the ham. Cover with cracked crumbs, butter and bake in hot oven 15 minutes and serve at once.

PARTY PUNCH

Two and a half cups sugar, two cups water, two cups freshly made tea, three-fourths cup lemon juice, six cups orange juice, two cups crushed pineapple, eight cups ice water, plain or charged, one cup maraschino cherries, six sliced oranges. Make a syrup by boiling sugar and water together five minutes, add tea, which has been chilled, the fruit juice and crushed pineapple; chill. Add cherries and orange slices cut in quarters.

Carrot and Cottage Cheese Salad. Carrot and cottage cheese salad is made of about equal parts of cottage cheese and ground carrots, with about one-third the quantity of chopped nuts. Season this mixture to taste and flavor generously with lemon juice.

Red Pepper Jelly.—Chop ripe red peppers and drop in double boiler. Cook over hot water until the juice is extracted. To every pint of juice allow a pound of sugar and boil until it thickens. Pour into small tumblers and when cold cover with hot white wax.

Goldenrod Eggs.—Six hard-boiled eggs, white sauce, toast. Boil the eggs until hard; separate whites from yolks. Make a white sauce and stir the chopped egg whites into it. Pour this over squares of toast; pulverize the egg yolks and put on top, and serve hot.

Corn Cutlets.—Cut the corn from ten freshly boiled ears and put it through the meat chopper with a small green pepper, seeded, and two hard-cooked eggs; add a cup of soft bread crumbs, salt, pepper, and enough sweet cream to moisten so the mixture can be handled. Mold into cutlet shape, dip into bread crumbs again and fry in hot lard. A border of cream adds to the attractiveness of this dish.

Fruit Salad.—One cup of peaches, one cup of pineapple, diced, one cup of grapes, seeded, a quarter cup of plain syrup or peach juice, a quarter cup of lemon juice, two eggs, three-quarters of a cup of whipped cream, some crisp lettuce leaves. Arrange the fruit in heaps on the lettuce, on individual plates. Heat the juices in a double boiler; beat the eggs and sugar together and add gradually to the heated juice; cook five minutes, cool, and add the cream. Serve cold.

THE WIRE BASKET

There are many uses to which the busy housewife may put the inexpensive but versatile wire basket. In canning tomatoes, or preparing them for salad, place them in a wire basket before lowering them into the boiling water, and the skins will come off without any trouble. Peaches may also be peeled by this method.

Use the wire basket in frying French fried potatoes, potato chips, croquettes and doughnuts. To steam vegetables use the basket by placing it over a kettle of boiling water and putting a lid over the vegetables on it. Eggs may also be boiled or poached in the basket.

This handy article makes a good drainer for lettuce, celery and fruits which have been washed.

Baked Apples.—Peel, core and cut in halves several apples. Take one tablespoon of butter and two of flour and mix well. Add one cup of water, one cup of sugar and a little nutmeg. Pour over the apples and bake until done. Serve with cream.

Fresh Lima Beans.—One pint lima beans, one-half teaspoon salt, two tablespoons butter, two tablespoons cream. Cook beans in boiling water to cover till tender, about an hour. The water should be all cooked away. Add salt and pepper, butter and cream, and bring to a boil. Serve at once.

Frozen Pudding.—Two cups hot milk, four eggs, three-quarters cup sugar, one-half cup cream, one-third cup grape juice, two tablespoons lemon juice, one-half cup maraschino cherries cut in pieces, one-half cup raisins. Scald the milk in a double boiler. Beat the egg yolks slightly and add the sugar to them. Stir this mixture very gradually into the hot milk. When custard coats the spoon, remove from the fire. Fold in the egg whites, beaten stiff. Cool. Wash the raisins and soak for an hour or more in the grape juice. Just before freezing, add the maraschino cherries and soaked raisins, then the whipped cream.

ICED TEA VARIATIONS. Serve with slices of lemon, orange, pineapple, strawberry, or other acid fruits. Serve with cloves or cinnamon.

Infuse with a tiny piece of vanilla bean in the pot. Add a few gratings of nutmeg. Serve with chopped mint or grated cucumber. Add one-quarter the quantity of rhubarb juice.

Tomatoes Filled with Eggs.—Four large tomatoes, four eggs, eight tablespoons cream, butter, salt and pepper. Dip tomatoes in boiling water and remove skins. Cut a slice off the top of each tomato. Remove seeds. Break an egg in each tomato, fill with cream. Cover with the slice. Put tomatoes in buttered ramekins and bake 10 or 15 minutes in a hot oven. Remove tops, season with salt and pepper and a dot of butter. Serve at once.

Baked Peaches.—Peel, cut in halves and remove stones from six peaches. Place in a shallow earthenware or glass baking dish. Fill each cavity with one teaspoon sugar, a little butter, a few drops lemon juice and a grating of nutmeg. Cook about 20 minutes and then serve on rounds of buttered dry toast or stale sponge cake.

Cucumbers.—A good way to use up overripe cucumbers is to boil them until soft in salted water, drain, mash, and season them with salt and pepper. Onion juice adds to their flavor. Cucumbers are delicious baked, and yet few people ever serve them this way. Cut peeled cucumbers into cubes, place a layer of them in a buttered baking dish, season with grated onion and salt, cover with butter and crumbs, dot with butter and season with salt, pepper and celery salt. Repeat this until the dish is full, cover and bake an hour in a slow oven, then remove the cover and brown.

Frozen Peach Custard.—Scald two cups of rich milk with a pinch of salt and pour on the yolks of five eggs that have been beaten with three-quarters of a cup of sugar, then cook over hot water as for boiled custard. Soften half a tablespoon of granulated gelatin in half a cup of cold milk and dissolve in the hot custard. Remove from the fire, cool and flavor with half a teaspoon each of sweet almond and vanilla extract. Fold into the mixture half a cup of thick chilled cream, whipped solid, and three-quarters of a cup of sweetened peach pulp. The mixture must be quite sweet, as some of the sweetness seems to be lost during the freezing process. Serve in a shallow short cup, place on top a macaroni soaked in a little maraschino cordial, and top with a rose of sweetened whipped cream.

CANNING RECIPE

Corn Salad.—Twelve ears corn, one head cabbage, one red pepper, one green pepper, one tablespoon salt, one tablespoon ground mustard, two onions, one cup sugar, quart vinegar. Cut corn from cob. Chop cabbage and peppers and onions. Mix sugar, salt and mustard. Put all ingredients into preserving kettle. Cook 30 minutes, stirring occasionally. Put into sterilized jars, seal. This may not be sweet enough to suit some tastes, in which case add more sugar.

VARNISH

A little varnish now and then will keep the ordinary floor in good condition. It is the floors that are let go until badly defaced that cause trouble and expense.

A gallon of varnish will cover 400 square feet of surface and that with the required brush, which should be a rubber-set one, is almost all the cost for home talent floor renewing.

First the floor must be scrubbed hard; this is not only to get it clean, but it removes some of the old finish as well. This is allowed to dry thoroughly and is followed by a scrubbing with sandpaper.

about size 0 or 00 will do. This is important, as it leaves the floor smooth and ready for new finish. However, all the dust from the sandpaper must be very thoroughly wiped away and a perfectly dustless and clean surface be presented to the varnish brush. Two thin coats of varnish are much better than one thick one. To thin varnish use nothing but pure turpentine. The turpentine acts as a dryer, too. Good floor varnish does not succumb to water, either hot or cold. Enough for the work bought in one container is much cheaper than small quantities bought in small containers. The floor varnish dries quickly, although it is better not to subject it to hard usage for 24 to 36 hours.

SPURLIN COURT

Mrs. D. Murphy and son returned to their home at Gresham, Ore., last Friday.

Mr. and Mrs. J. C. Becker left Saturday for a week's vacation at San Francisco.

Mrs. P. A. Cox and two daughters, of Sacramento, are visiting at the home of Mr. and Mrs. John Toop.

Rev. B. W. Lingenfelter and family are now residents of the court. Address is 721 Cota avenue.

Milo Burke and friend, Homer Watkins, who are working at Universal City, spent Sunday at their home here.

Mr. and Mrs. Walker and son, who have been guests at the H. Jacobs and Mrs. Mathews home, left last Thursday for Texarkana, Ark.

Emmett Ryan has been transferred to Huntington Beach, but Mrs. Ryan and son Arnold will remain at the court, Mr. Ryan returning for the weekends.



A BUTCHER THAT KNOWS MEATS

We modestly admit the fact that we are well acquainted with every kind of meat and every cut. There is no reason why you should not profit from our knowledge; we are here to use it to your advantage. "We do it—try us" Market No. 1 ROCK BOTTOM MARKET Daley Store Market No. 2 Renn & Tomkins L. OTT, Prop. Torrance

Why are sailor's trousers legs so wide?

—because their looseness permits the wearer to pull them up quickly and easily when he scrubs deck or wades in the water. The quick and easy action of Puretest Mineral Oil Russian Type accounts for its wide use in the treatment of constipation. Puretest Mineral Oil is a gentle lubricant that cleanses the intestinal tract without the unpleasant effects of some cathartics. Colorless, odorless, easy to take, and absolutely pure. One of 200 Puretest preparations. Every item the best that skill and conscience can produce.

DOLLEY DRUG CO.

Phone 10 Torrance The Rexall Drug Store

REBEKAH NOTES

The district deputy president will pay an official visit to the Trio Rebekah Lodge Wednesday evening. All members are urged to be present.

Karl Watts Gilbert has opened his piano studio for enrollment, 2955 George street, Lomita. Phone 323-J.—Adv.

Mr. and Mrs. A. L. Young of Arizona street were visitors in Los Angeles Sunday.

Professional Directory

Office, First National Bank Bldg. Telephone 90 Residence, 1525 Marcelina Ave. Telephone 13-M

NORMAN A. LEAKE, M. D.

Drs. Lancaster and Shidler PHYSICIANS AND SURGEONS

Office 14 House 15 and 113 Office First National Bank Bldg. Res. Cor. Post and Arlington Torrance California

Dr. A. P. Stevenson Physician and Surgeon

Office, Sherman Bldg., 1337 El Prado House, 185-W Office, 96 Torrance, Calif.

Dr. F. H. Racer PHYSICIAN AND SURGEON

Office Phone, Lomita 28 Office in Barnes Building Lomita, California Harbor City office, 2206 Weston St. Telephone, Lomita 110

A. H. OWEN, M. D. PHYSICIAN AND SURGEON

Office—First Natl. Bank; Phone 96 Res—1718 Martina; Phone 89-J

DR. MAUDE R. CHAMBERS CHIROPRACTOR

Rooms 105-6-7 First National Bank Bldg. Hours 10-12, 2-5 daily. Also Monday-Wednesday-Friday Evenings, 6:30-7:30.

Dr. C. E. Hotchkiss Chiropractor

1311 Sartori Ave. Torrance. Hours, 10 a. m. to 8 p. m.

OSTEOPATHY Electronic Reactions of Abrams

Light Ray Therapy Drs. Bruce & Lynd Hours: 9 a. m. to 9 p. m. Suite 1, Castle Apts. Phone 123 Torrance

Dr. R. A. Hoag DENTIST

New Edison Bldg. 1419 Marcelina Ave. Just West of Postoffice. Complete X-Ray Service TORRANCE Phone 198 Open Tues. and Thurs. Even.

Dr. O. E. Fossum Dentist

X-Ray Service Hours Sam Levy Bldg 9 a. m. to 5 p. m. 1311 Sartori St Phone 198—Torrance, Calif.

John U. Hemmi ATTORNEY-AT-LAW

Office, Rm. 2, New Bagnall Bldg. Practice in all Courts. Wills and Probate Cases a Specialty.

PERRY G. BRINEY ATTORNEY-AT-LAW

110 First National Bank Bldg. Phone 159 Torrance

FRATERNAL

Torrance Council No. 2445 K. C. Meets Every Tuesday Eve. at 8 o'clock Torrance Catholic Hall

BUSINESS DIRECTORY

W. D. LOCKHART Contractor for Tiles of all colors, Floors, Drain Boards, Shower Baths, etc. Phone 33-W Lomita. 1559 Oak St. Lomita, Calif.

Many Bargains —LEFT FOR CHOICE AT Hoffman's UNHEARD OF SHOE SALE Sartori Ave. (Opposite Masonic Temple) WE DO ONLY FIRST CLASS SHOE REPAIRING

TORRANCE FEED & FUEL 1803 Cabrillo, Torrance Phone 116 Free Delivery Grain Coal Wood Hay Poultry Supplies

Torrance Plumbing Co. PLUMBING AND SHEET METAL WORK AGENT FOR Ward Floor Furnace SEWER PIPE, DRAIN TILE AND TERRA COTTA Across from Post Office 1418 Marcelina Avenue

Use Our Want Ads for Results!! We Move this week —"Our Plan," says Captain Klean, "is to have more room so we move, just around the corner, 1915 Carson, from our present location" —We want to keep you and your family better dressed. We know that our cleaning and dyeing and altering methods avoid useless expenditures. It may be a revelation to you. WE WILL BE IN OUR NEW LOCATION MONDAY, SEPT. 15th Same Phone—136-W Torrance Cleaners and Dyers Phone 136-W 2173 Cravens Ave. You can't miss our new location—just around corner in same building.